TEFAL®

Fondue

www.tefal.com

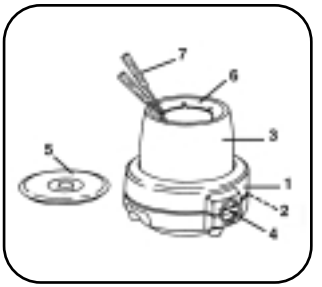
NOTE : when washing-up the fondue pot, ensure that you rinse and dry it thoroughly, before re-using.

Important tips when cooking FONDUE WITH OIL :

- Never add water in oil or other fat.
- Drain and remove excess water on the food before cooking.
- If using frozen food, check it is completely de-frosted before use.
- Do not add herbs or other seasoning, to the oil.
- Do not mix different types of oils.
- Always use fresh, new oil.
- We recommend using sunflower, peanut or vegetable oil.
- We recommend not using oil with added ingredients (e.g. herbs).
- Do not use any utensil other than the one supplied with your TEFAL appliance.
- **For the SUPER FONDUE model :** position the fork holder when pre-heating or using the appliance. Do not preheat the appliance with the lid.
- Do not move the appliance with hot oil.
- This product is not a fryer. You should not cook chips or other fried food... in the fondue pot.

TECHNICAL SPECIFICATIONS

SUPER FONDUE model :



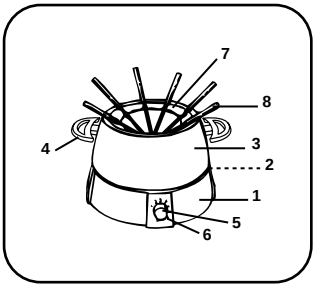
Components :

1. Thermoplastic base
2. Moulded aluminium heating base with heating element incorporated
3. Lockable and removable fondue pot, in enamelled aluminium with non-stick coated interior
4. Adjustable thermostat
5. Thermoplastic lid
6. Thermoplastic fork holder
7. 6 forks

Contents :

- Oil : 0.75 litre minimum to 1 litre maximum (according to the marks inside the pot)
- Stock : 1 litre to 1.5 litre maximum

MULTI FONDUES model :



Components :

1. Thermoplastic base
2. Heating element
3. Aluminium fondue pot with interior and exterior non-stick coating
4. 2 small handles
5. Adjustable thermostat
6. Pilot light
7. Thermoplastic fork holder
8. 6 forks

Contents :

- Oil : 1 litre minimum to 1.25 litre maximum (according to the marks inside the pot)
- Stock : 2 litres water maximum with ingredients (1 hour continuous cooking)

ELECTRICAL DETAILS

- Power and voltage indicated on the appliance.
- Fixed or removable cord (according to model).
  In case of fixed cord : if the power supply cord is damaged, it must be replaced by an authorised service dealer to avoid any risk of danger.

GETTING STARTED / PRE-HEATING

- Before first use, it is important to :
  1. remove the protective foam situated between the removable fondue pot and the heating base (for Super Fondue model only).
  2. clean the fondue pot with hot water and wipe it with care.
  3. wipe the interior of the pot with a soft cloth and a little bit of vegetable oil.
- Place the fondue pot on its base making sure it is stable and well positioned.
- Fill the fondue pot.
  N.B. : When filling the fondue pot with oil, it is important to respect the minimum and maximum marks engraved inside the pot.
- Place the fork holder on the fondue pot.
- Plug the electrical cord in the appliance first (for models with removable cord) then plug in the wall socket.
  Note : If an extension lead is required this must be earthed and have the correct power rating.
- Set the thermostat and pre-heat the appliance according to the instructions indicated in the recipe.
  While you are cooking, you can increase or decrease the temperature of the appliance by adjusting the thermostatic control to position 1 (cooler) to position 5 (warmer).
- Note : during the first use, the appliance may give off a slight odour and smoky haze. This is totally normal and not a health risk.

SAFETY WARNINGS

- Do not touch hot surfaces.
- Never place aluminium foil or any other object between the fondue pot and the heating element.
- Do not use any other fondue pot other than the one supplied with the appliance.
- The thickness, material and shape of the fondue pot have been especially designed to be used with its base : **therefore, the fondue pot must not be used on any other heat source other than the one supplied with the appliance.**
- Keep the fondue pot out of the reach of children when in use.
- To keep the benefits of the non-stick coating inside the fondue pot :
  - never heat for more than a few minutes when empty ;
  - use wooden utensils to stir food ;
  - do not cut food directly in the fondue pot ;
  - do not rub the fork inside the fondue pot to avoid scratching it.
- This product is designed for domestic use only. Any professional use, inappropriate use or failure to comply with the instructions, the manufacturer will accept no responsibility and the guarantee will not apply.

USE OF ADJUSTABLE THERMOSTAT

CHEESE FONDUE :
Preparation : thermostat 5
During cooking : thermostat 3-4

CHINESE FONDUE :
Pre-heating : thermostat 5
During cooking : thermostat 5

BEEF BOURGUIGNON FONDUE :
Pre-heating : thermostat 5
During cooking : thermostat 4-5

CHOCOLATE FONDUE :
Preparation : thermostat 1
During cooking : thermostat 1

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CARE AND CLEANING

- Set the thermostat to position “0” (stop).
- Unplug the appliance and leave it to cool down.
- Remove the fork holder.
- Depending on model :
  - For the Super Fondue model : remove the upper crown of the base by pushing the locks located under the handles of the base to the centre and, by lifting the crown at the same time, then take the fondue pot by releasing the spring blade.
  - For the Multi Fondues model : remove the fondue pot from the base.
- Wash the fondue pot in hot water with dwashing up liquid and a sponge.
- Never use wire wool or scouring pads.
- If food has burned, leave the fondue pot to soak a little while before cleaning. After a cheese fondue, we recommend that you leave the fondue pot to soak during the night before cleaning it with a non-abrasive sponge.
- The fondue pot, the fork holder, the forks and, for Super Fondue model, the lid and the upper crown of the base are dishwasher-safe.
- WARNING : The heating base which contains the electrical parts of the appliance must not be immersed in water. If necessary, you can clean it with a wet sponge and washing up liquid.
- **NEVER IMMERSE THE BASE OF THE APPLIANCE AND CORD IN WATER.**

USEFUL TIPS for the MULTI FONDUES model

Once the preparation in the kitchen is finished, we advise that you proceed according to the following instructions, in order to bring the fondue pot from the kitchen to the table :

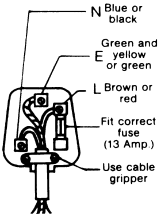
1. Set the thermostat to position “0” (stop).
2. Remove the fondue pot from its base and place it on a table mat.
3. Unplug the appliance from the wall socket first, then unplug from the base of the appliance.
4. Bring the base of the appliance to the table with care because it is very hot. We advise you to use oven gloves when handling.
5. Plug the cord back into the appliance first, then plug in the wall socket.
6. Place the fondue pot on the base of the appliance and set the thermostat to the position of your choice.

FOR U.K. USERS ONLY :
ADDITIONAL INFORMATION AND INSTRUCTIONS

WIRING INSTRUCTIONS

WARNING : ALL APPLIANCES MUST BE EARTHED.
IMPORTANT : the wires in this lead are coloured in accordance with the following codes.

Green and Yellow : Earth
Blue : Neutral
Brown : Live



Connect the Green/Yellow wire to the terminal in the plug marked “E” (or by the earth symbol) or coloured Green and Yellow.
Connect the Brown wire to the terminal in the plug marked “L” or coloured Red.
Connect the Blue wire to the terminal in the plug marked “N” or coloured Black.
Seek professional advice if you are unsure of the correct procedure for the above.

ABOUT YOUR FACTORY FITTED PLUG

The cord is already fitted with a plug incorporating an appropriate fuse. If the plug does not fit your socket outlet, see paragraph below. Should you need to replace the fuse in the plug supplied, an appropriately rated approved BS 1362 fuse must be used (refer to electrical specification for fuse rating).

If the plug supplied does not fit your socket outlet, it should be removed from the mains lead and disposed of safely. The flexible cord insulation should be stripped back as appropriate and a suitable alternative plug fitted. The replacement plug must be equipped with an appropriate fuse. If the plug has external access to the fuse (non-rewirable type plug) please note that the fuse cover is an important part of the plug. Please ensure that it is always refitted correctly. If you lose this cover, please do not use the plug. You may contact Tefal U.K. Limited for a replacement.

HELPLINE : Any problems or queries call :
0845 602 1454 - UK
(01) 412 3000 - Ireland

RECIPES

CHEESE FONDUE

FOR 4 PERSONS : **• 800 g cheese (1/3 Beaufort, 1/3 emmenthal, 1/3 gruyere) grated or cut to thin strips • 50 ml of dry white wine • 1 garlic clove • 1 cup kirsch (optional) • pepper and nutmeg (grated) • white bread**

Rub the inside of the pot with a garlic clove. Switch the thermostat to position 5. Pour the wine into the pot. Leave to warm for 10 to 15 minutes. Add a little cheese at a time while stirring in a figure of eight until smooth. As soon as the cheese is melted, add the kirsch and spices.
While eating switch the thermostat to position 3. Place a bread cube on the fork and plunge into the fondue while stirring.
Serve with a dry white wine.

CHINESE FONDUE

FOR 4 PERSONS : **• 350 g beef fillet or sirloin cut in thin, long strips • 350 g pork fillet cut in thin, long strips • 1 l chicken stock • 1 celery stick • 1 garlic clove • 1/2 onion • Chinese spices • 20 g black dry mushrooms**

Switch the thermostat to position 5. Pour 4 cups (1 l) chicken stock in the pot plus 3 teaspoons of soya sauce. Add 1garlic clove, 1/2 onion cut in thin slices, 1 celery stick cut in strips, 10 g of mushrooms cut in thin slices, salt, 1 teaspoonful of Chinese spices. Let it warm for 10 minutes then switch the thermostat to 4. Let the stock simmer for about 10 minutes before proceeding.
Everybody skewers the meat on the fork and dips it in the bouillon. Let it cook about 1 minute.
Sauce : Soya sauce.
Serving suggestion : Cantonese rice (white rice with diced egg omelette pieces (3 eggs), Chinese sausage or ham slices, one medium onion finely chopped and sautéed in butter), or mushrooms, bamboo shoots sliced thinly, bean sprouts, pickles and pickled onions.
Serve with dry white wine, rosé or with Chinese tea.

BEEF BOURGUIGNON FONDUE

FOR 4 PERSONS : **• 750 ml oil • 200 g beef fillet for one person, cut in cubes of 2 cm**

Switch the thermostat to position 5. Pour the oil in the pot and pre-heat for about 25 to 30 minutes.
Dip the meat in the oil for 3-4 minutes.
Sauces : Mayonnaise, pink, tarragon, Marius, spicy sauce with mixed herbs.

CHICKEN FONDUE

FOR 6 PERSONS : **• 1 chicken skinned, deboned and diced • 4 sausages (chipolata) cut into slices • 3/4 l peanut-oil • salt • pepper • 1 garlic clove**

Switch the thermostat to position 5. Pour oil into the pot and season with spices. Leave to warm for 15 minutes. While eating, leave thermostat on position 5. Place a piece of chicken and a chipolata slice on a fork and leave to fry for about 4 minutes. Season to taste after cooking.
Sauces : Mayonnaise, ketchup and cream sauce, Roquefort.

CARIBEAN FONDUE

FOR 4 PERSONS : **• 400 g fillet of fresh cod or whiting • 3 garlic cloves (crushed) • 1 onion • 2 big cooked peeled potatoes • 6 peeled king prawns or 18 red shrimps • 1 lemon • salt • flour • 2 eggs • 1l oil**

Chop the fillets of cod, garlic cloves, onion and potatoes. Add 2 eggs to the cooked ingredients, mix well then form a ball the size of a nut and roll in the flour. Cut the prawns in 2 or 3 slices and slightly roll in the flour. Pour 1 l oil in pot. Switch the thermostat to position 5. Heat for 25 to 30 minutes.
During eating, leave the thermostat on position 5. To eat, prick and fry the balls for about 5 minutes, the prawns for about 2 to 3 minutes.
Sauces : Hot mayonnaise, creole, pili pili.

SEA FOOD FONDUE

FOR 4 PERSONS : **• 1 l vegetable oil • 300 g crab or monkfish diced • 1 fillet of turbo or sole cut to thin slices • 12 mussels • 8 peeled and dried shrimps • fritter pastry (flour + beaten eggs and a little beer) : put in individual plates**

Pour the oil in the pot. Switch the thermostat to position 5. Pre-heat for about 10 minutes.
Prick a piece of fish with the fondue-fork, plunge it in the fritter pastry and in the oil for about 3 minutes. Wait until it turns golden and crispy before eating.

PROVENCALE FONDUE

FOR 4 TO 6 PERSONS : **• 8 tomatoes (or 800 g maximum) • 50 g butter • 1 green pepper • 750 g grated Emmenthal • 1/2 tsp black pepper • 1 marjoram leaf • 1/2 tsp cornflour • 1/2 cup of fresh cream • 1 cup of white wine • 2 tsp of paprika powder • bread**

Cut the bread into cubes. Pierce the tomatoes with a knife and boil for 4 minutes. Remove them, peel and cut. Cook them for 5 minutes with butter in the pot until they are soft (thermostat on position 2 or 3). Cut the pepper into fine slices. Add the paprika powder and leave to warm for 2 minutes with tomatoes, thermostat on position 3-4. Sprinkle in the cornflour and mix well. Finally add 1 glass of warm white wine to thin the fondue. While eating, reduce the thermostat to position 2.
Place the bread on a fork and plunge into the fondue.

CHOCOLATE FONDUE

FOR 4 PERSONS : **• 350 g dark chocolate • 300 ml fresh cream • 2 tbsp of Cognac (optional) • fresh fruits cut into pieces (pears, bananas, apples, peaches, apricots, strawberries, kiwis, pineapples)**

Switch the thermostat to position 1. Warm the fresh cream in the pot for about 2 minutes. Add chocolate in small pieces and leave to melt for 20 to 25 minutes, stirring until the mixture becomes smooth, then add 2 tablespoons of Cognac. During eating, switch termostat to position 2-3.
Place one or two fruit pieces on the fork and plunge into the chocolate.

SAUCES

MAYONNAISE-BASED SAUCES

HOT MAYONNAISE : Add some real mayonnaise to the eggs and mustard, 1/4 teaspoon of pepper paste.
COCKTAIL : Mayonnaise + 3 tablespoons of tomato ketchup, 1 tablespoon of mustard, 1 tablespoon of whisky or Cognac, red pepper, a touch of lemon juice.
PINK : Add to the mayonnaise 1 teaspoon of ketchup, a touch of Cognac.
TARRAGON : Add to the mayonnaise 6 stems of fresh tarragon finely sliced with scissors.
MARIUS : Add to the mayonnaise 6 cloves of crushed garlic until you get a smooth and creamy texture.
BROWN : Add to the mayonnaise 1 tablespoon of tomato paste, 2 teaspoons of paprika, 1 tablespoon of minced shallots.
TARTAR : Mayonnaise + mustard and minced chives.
PAPRIKA : Mayonnaise + paprika (until the colour is a deep orange) + 1 tip of cayenne pepper, 1 tablespoon of Cognac, 1 tablespoon of caper.

BUTTER-BASE SAUCES

GARLIC AND PARSLEY : Add 125 g of butter (room temperature), 4 cloves of garlic and 2 tablespoons of parsley mashed to a puree. Cool until served.
ROQUEFORT AND SHALLOT : Cream 2 minced pink shallots and 50 g of crushed Roquefort until smooth ; Mix with 125 g of butter (room temperature). Flavour with a dash of tarragon vinegar (optional).
MINUTE BEARNAISE : Mix 1 egg yolk to 1 tablespoon of minced tarragon,1/2 teaspoon of tarragon vinegar, 3 pinches of fine salt, pepper. Crush all the ingredients with 125 g of butter softened.

CREAM-BASED SAUCES

LEMONETTE : Press 1/2 of lemon and mix with 1 tablespoon of hot mustard and 5 tablespoons of fresh cream. Sprinkle with pepper.
FINE HERBS : Mix the fresh cream, the finely minced herbs and the juice from 1/2 of a lemon.
AURORA : Mix 6 tablespoons of fresh cream, 1 tablespoon of ketchup, 1 teaspoon of whisky. Salt and pepper with 2 pinches of red pepper.
SOUBISE : Melt but do not brown 4 large finely diced onions with butter. Add salt and red pepper. Grate some nutmeg and mix 2 tablespoons of fresh cream. Mix to a homogeneous paste.
NORMANDY : Melt 1 peeled apple finely cut with 1 pat of butter. As soon as it gets soft, add 1 glass of cider. Let it reduce to a puree and cool. Mix with 5 tablespoons of fresh cream. Add pepper.

EXOTIC SAUCES

SOYA : Soya sauce mixed with 6 egg yolks and grated horseradish. Salt and Chinese spices : mix 2 tablespoons of rum. Serve warm.
CREOLE : Peel 2 bananas, cut them in slices and cook with some butter. Mash them and add 2 tablespoons rum. Serve warm.
PILI PILI : Add 1 tablespoon of pili pili (olive oil + hot peppers) to hot tomato paste.

SPICY SAUCES

POOR MAN : Very finely mince 6 pink shallots and mix with 3/4 of a cup of vinegar.
AÏOLI SAUCE : 4 cloves of garlic. Add 2 eggs yolks, salt and pepper. Mix. Add 250 ml of olive oil gradually like a mayonnaise. Add lemon juice.

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